

Publication of an amendment application pursuant to Article 6 (2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

This publication confers the right to object to the amendment application pursuant to Article 7 of Council Regulation (EC) No 510/2006. Statements of objections must reach the Commission within six months from the date of this publication.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006 on protected geographical indications and protected designations of origin for agricultural products and foodstuffs

“SCOTTISH FARMED SALMON”

EC No: UK/PGI/105/0141/25.05.2006

PDO () PGI (X)

This Single Document sets out the main elements of the product specification for information purposes.

1 NAME

"Scottish Farmed Salmon"

2 MEMBER STATE OR THIRD COUNTRY

United Kingdom

3 DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

3.1 Type of product

Class 1.7. Fresh fish, molluscs, and crustaceans and products derived therefrom.

3.2 Description of the product to which the name in (1) applies

Conventional Scottish Farmed Salmon must be typical of the species, *Salmo Salar* (Atlantic salmon). Scottish farmed salmon have a consistent shape. The fish must have a rounded ventral body surface when viewed laterally and the body wall musculature should show no significant tendency to collapse when carcass is eviscerated. Scottish farmed salmon have an iridescent appearance and are silver in colour. The flesh colour must have a minimum intensity of 26 on the Roche Scale.

Scottish farmed salmon are firm with a fibrous to smooth to even texture. Scottish farmed salmon have a consistent flavour due to the rapid chilling post harvest.

Description for Organic Scottish farmed salmon as above with the exception that there is no minimum intensity for the flesh colour with the reference to the Roche Scale.

3.3 Raw materials (for processed products only)

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3.4 Feed (for products of animal origin only)

The salmon are fed on compound rations based on fish meal and fish oil to ensure that they are provided with all of their nutritional requirements.

Organic Scottish farmed salmon are fed on compound rations based on processed fish by-products, fish meal and fish oil certified as sustainable by bodies such as the Marine Stewardship Council (MSC), together with products of agricultural origin certified as organic.

3.5 Specific steps in production that must take place in the identified geographical area

The production process (for both conventional and organic salmon) can be divided into three stages, each of which must take place in the identified geographical area. The first stage involves raising the fish from eggs through to the smolt stage and all this is done within a fresh water environment. At the smolt stage the fish are transferred into sea pens or tanks in lochs and inlets around the Scottish coast for a period of 1-2 years, or in the case of organically produced Scottish farmed salmon, a period of 1-2 1/2 years. The conventionally farmed salmon are fed on compound rations based on fish meal and fish oil to ensure that they are provided with all of their nutritional requirements. The organic salmon are fed on compound rations based on processed fish by-products, fish meal and fish oil certified as sustainable together with products of agricultural origin certified as organic.

The final stage involves the humane harvesting of the salmon using methods which ensure that they are rapidly stunned and bled. This ensures high flesh quality and hygiene. They are then gutted as soon as possible and brought down to a packaging temperatures of 0-2°C before being packed into food grade boxes/containers to protect the product during handling, storage and transit. The product is stored and distributed to the consumer in line with strict hygiene standards, including temperature control at between 0-2°C.

Independent inspectors rigorously enforce the quality of both conventional and organic Scottish farmed salmon. Farms and packing stations undergo frequent, random, detailed checks and audits.

3.6 Specific rules concerning slicing, grating, packaging, etc.

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3.7 Specific rules concerning labelling

The entire range of “Scottish Farmed Salmon” products, presentations and dishes including ready meals, salmon mousse and salmon paté are allowed to bear this designation with obligatory mention of the place of manufacturing on their label (accompanied by the reference to the manufacturing process).

In order to avoid discrimination against Scottish Wild Salmon interests, the applicants declare that the continued use of the terms “Scottish Smoked Wild Salmon” and/or any other combination of the terms “Scottish” and “Salmon” in connection with wild salmon shall in no way be affected, provided that these wild salmon are fished in Scotland and that the use of these terms in the labelling are made in such a way as to avoid misleading consumers in relation to the Protected Geographical Indication.

4 CONCISE DEFINITION OF THE GEOGRAPHICAL AREA

The western coast of mainland Scotland, Western Isles, Orkney and Shetland Isles.

5 LINK WITH THE GEOGRAPHICAL AREA

For both conventionally and organically reared fish, the designated area provides a unique environment which produces the characteristic features of Scottish farmed salmon.

5.1 Specificity of the geographical area

The pure coastal waters and sheltered lochs provide the ideal environment for salmon farming. This environment is characterised by the high flushing rates of the sea lochs and voes which in turn lead to strong currents and a high water exchange. The minimal fluctuation in the temperature of the water over any given year provides a stable environment for the fish.

Scottish biologists have been attempting to improve wild salmon runs for over 150 years. The first efforts to incubate and hatch salmon eggs took place in 1838. In 1890, there were 18 hatcheries operating in Scotland. From this period until the 1960's this knowledge and breeding skills were further developed through experience so that the production of Scottish salmon could be initiated, with the first farm fully established at Loch Ailort in Inverness-shire in 1969.

Towards the late '70s and early '80s, as experience grew and increased finance was available, the rate of expansion was increased with a number of businesses getting involved. Tonnage rapidly grew on the back of this. While only 600 tonnes were produced in 1980, this grew to 32,500 tonnes in 1990 and in 1998 a total of 115,000 tonnes were produced. With this rapid expansion in production, there was also growth in the numbers employed in the Scottish Highlands and Islands. Indeed, today 4000 people are directly employed in the production of Scottish farmed salmon.

Pure coastal waters and sheltered lochs have sustained and nurtured each Scottish farmed salmon while expert husbandry skills have ensured each salmon achieves and maintains prime condition.

5.2 Specificity of the product

Scottish farmed salmon have a consistent shape with distinctive firm textured flesh. The fish has a consistent flavour with no excessive fat deposition.

Much of the industry's success has been due to its ability to successfully market itself to meet changing trade and consumer requirements. The vital element in this has been its emphasis on high quality. Indeed, quality has become a watchword among all producers of Scottish farmed salmon and it is never compromised as evidenced by the Label Rouge label which Scottish Farmed Salmon is entitled to bear.

5.3 Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI).

The designated area provides a unique environment which produces the characteristic features of Scottish farmed salmon. In particular these include:

- High flushing rates of sea lochs and voes which provide strong currents which ensure the fish are continually swimming. This in turn produces the distinctive firm textured flesh and prevents excessive fat deposition.
- High water exchange ensures good oxygen supply which increases the salmon's metabolic rate and leads to a beneficial effect on the size and weight of the fish.
- The high quality, North Atlantic oceanic water enables the salmon to grow evenly and to a consistent shape.
- The small fluctuation in water temperature over any given year means that the fish can be cultivated in a stable environment which in turn produces an even and consistent flavour and texture with no rancidity.

Scottish farmed salmon continues to be held in such high regard by leading chefs, food writers and discerning consumers world-wide. The high reputation in which Scottish farmed salmon is held for quality, consistency and flavour is borne out by the findings of consumer research.

REFERENCE TO PUBLICATION OF THE SPECIFICATION

(Article 5(7) of Regulation (EC) No 510/2006)

<http://www.defra.gov.uk/foodrin/foodname/pfn/products/documents/scottish-salmon-pgi.pdf>